

How Do They Compare? Child Nutrition Programs' Meal Pattern Requirements

Please note: This chart only addresses meals served to children age 1 year and older as well as adults. It does not address the infant meal pattern requirements in the Child and Adult Care Food Program (CACFP) and National School Lunch Program (NSLP) and School Breakfast Program (SBP) (jointly referred to as School Meal Programs). Additionally, the chart is based on the updated Child and Adult Care Food Program meal patterns and the updated pre-school meal patterns in the School Meal Programs. These updated requirements go into effect October 1, 2017.

Meal Pattern Requirements

Meal Pattern	Child and Adult Care Food	School Meal Programs (NSLP	K-12 Afterschool Snack
Requirements	Program (and Schools' pre-k meal patterns)	and SBP)	(under NSLP)
Fat Content	 1 year olds: Whole milk 2 year olds and older: low-fat or fat-free milk Adults Only: Yogurt may be served in place of milk once per day 	 Low-fat or fat-free Yogurt may be served and credited as a meat/meat alternative 	Low-fat or fat-free
Flavored milk	 Prohibited for children 0 through 5 years old Must be fat-free when served to children 6 years old and older and adults 	Low-fat or fat-free	Fat-free
Non-dairy beverages (Fluid Milk Substitutes)	 Non-dairy beverages that are nutritionally equivalent (defined by regulation) to cow's milk may be served to participants with special dietary needs; must be requested in writing by a parent/guardian, adult participant, or a person on behalf of the adult participant Breastmilk may be served in lieu of fluid milk; a written request is not required Other beverages, including water, may not be offered in place of milk as part of the reimbursable meal or snack 	 Non-dairy beverages that are nutritionally equivalent (defined by regulation) to cow's milk may be served to non-disabled students with medical or special dietary needs; must be requested in writing by a parent/guardian Other beverages, including water, may not be offered in place of milk as part of the reimbursable meal 	 Non-dairy beverages that are nutritionally equivalent (defined by regulation) to cow's milk may be served to non-disabled students with medical or special dietary needs; must be requested in writing by a parent/guardian Other beverages, including water, may not be offered in place of milk as part of the reimbursable snack

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Components	 Vegetables and fruit are one component at breakfast Vegetables and fruits are two separate components at lunch, supper, and snack 	Only the fruit component is required at breakfast; vegetables may be offered in place of fruits as long as 2 cups/week of under consumed vegetables (dark green, red/orange, beans and peas, or other vegetables) are included on the weekly breakfast menu Vegetables and fruits are two separate components at lunch	Vegetables and fruit are one component
Vegetable Subgroups	No requirement	Must offer specific serving amount of each vegetable subgroup (dark green vegetables, red-orange vegetables, beans and peas, starchy vegetables, other vegetables) over the course of a week (NSLP only)	No requirement
Full-strength juice (100% juice)	 May count towards the entire vegetable or fruit component no more than once per day Juice may not be served at snack when milk is served as the only other component 	May count towards no more than half (½) of the vegetables or fruits offered over the week	 May count towards the entire vegetable/fruit component Juice may not be served at snack when milk is served as the only other component
Crediting	 Dried fruit credit as twice the amount served (¼ cup dried fruit = ½ cup fruit) Raw leafy greens credit for half the amount served (1 cup of raw leafy greens = ½ cup vegetable) 	 Dried fruit credit as twice the amount offered (½ cup dried fruit = ½ cup fruit) Raw leafy greens credit for half the amount offered (1 cup of raw leafy greens = ½ cup vegetable) 	All fruits and vegetables are credited based on volume served with the exception of tomato paste and tomato puree which credit based on yields found in the Food Buying Guide for Child Nutrition Programs
Whole Grain- Rich	Must serve at least one whole grain-rich food per day	All grains offered must be whole grain-rich (exemptions allowed through waiver request)	No whole grain-rich requirement
Grain-based desserts	Grain-based desserts cannot count toward the grain requirement	 Up to 2 ounce equivalents of grain-based desserts per week may be offered as part of the grains component at lunch No restrictions at breakfast 	Sweet snack foods should not be served more than twice a week
Breakfast Cereals	Must contain no more than 6 grams of sugar per dry ounce	No sugar limit – the cap is generated by the dietary specifications for the weekly menu	No sugar limit

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Crediting	Based on ounce equivalents	Based on ounce equivalents	Based on ounce
	(starting October 1, 2019)	Non-creditable grains (e.g. bran,	equivalents
		germ, etc.) are limited to no	
		more than 2% or less than 0.25	
		ounce equivalents per portion	
Tofu	Allowed as a meat alternate.	Allowed as a meat alternate.	Allowed as a meat
	Must contain 5 grams of protein	Must contain 5 grams of protein	alternate. Must contain 5
	per 1.0 ounce equivalent (¼ cup	per 1.0 ounce equivalent (¼ cup	grams of protein per 1.0
	or 2.2 ounces by weight)	or 2.2 ounces by weight)	ounce equivalent (¼ cup or
			2.2 ounces by weight)
Yogurt (including	Must contain no more than 23	No sugar limit per product – the	No sugar limit
soy yogurt)	grams of sugar per 6 ounces	cap is generated by the dietary	
		specifications for the weekly	
		menu	
Meat/meat	May substitute meat/meat	May substitute 1 ounce	Not applicable
alternates in	alternate for the entire grain	equivalent meat/meat alternate	
place of grains <u>at</u>	component no more than 3	for 1 ounce equivalent grains	
<u>breakfast</u>	times per week	after the minimum daily grains	
		requirement is met, or it may be	
		served as an extra within the	
		dietary specifications for the	
		weekly menu	
Dietary	Sugar limits on breakfast cereals	Meals must, on average, meet	No dietary specifications
specifications	and yogurt (see above)	weekly limits for calories,	
		saturated fat, and sodium	
		• Food products served in meals	
		must contain zero grams of	
		trans fat	